

*HAPPY THANKSGIVING FROM OUR FAMILY TO YOURS,
WE TRULY APPRECIATE YOU !*

Chilled Seafood....

- *Regiis Golden Ossetra Caviar *30 grams, classic accompaniments* 170
- *East Coast Oysters *½ dozen* 24
- *Classic Chilled Gulf Shrimp *½ dozen* 28
- *Grand Seafood Tower *gulf shrimp, atlantic lobster tails, jumbo lump crab, east coast oysters* 110

Soups & Salads....

- Crisp Baby Iceberg *great hill blue, bacon* 18
- Baby Kale *lemon, garlic, parmesan* 18
- *Caesar *anchovy, parmesan, croutons* 18
- Maine Lobster Bisque *brandy, cognac, butter fleur de sel* 19

Appetizers....

- *Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 25
- *Steak Tartare *quail egg, capers, red onions, cornichons* 22
- *Japanese Wagyu Beef Dumplings 25
- Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 18/34

Mooo Thanksgiving....

*All Natural Whole Roasted Turkey Breast & Thigh
yukon gold whipped potato, roasted autumn vegetables,
traditional stuffing, cranberry sauce, turkey gravy* 65



Mooo À La Carte Steaks....

°served with herb and marrow butter

- *Creekstone Farms Prime New York Sirloin° *kansas, 10 ounce* 42 *14 ounce* 54
- *Creekstone Farms Prime New York Sirloin Au Poivre° *kansas, 14 ounce* 56
- *Japanese A5 Wagyu Sirloin° *miyazaki prefecture, 6 ounce* 185
- *Mishima Grade Wagyu Ribeye° *strube ranch texas, 10 ounce, all natural* 95
- *Creekstone Farms Prime Ribeye ° *kansas, 12 ounce, all natural* 46 *18 ounce* 54
- *Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 69
- *Creekstone Farms Dry Aged Ribeye° *kansas, 16 ounce* 58
- *Big Picture Farms Ribeye° *vermont, 14 ounce, free range, 100% grass fed* 44
- *Greater Omaha Prime Porterhouse ° *nebraska, 24 ounce* 66
- *Greater Omaha Filet Mignon° *nebraska, 8 ounce* 46 *12 ounce* 58
- *Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 59

Sauces....

- Béarnaise 4
- Bordelaise 3
- Au Poivre 4
- Red Wine 3
- Vin Cotto & Bone Marrow 3
- Mooo Steak Sauce 2

Mooo Specialties....

- *Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster w/ compound butter & vegetables* 87
- *Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelle* 60
- Farm-Raised Semi-Boneless Cornish Game Hen *garlic, rosemary & lemon* 33
- Broiled Maine Lobster *3 ½ pounds, out of shell, compound butter, autumn vegetables* 85
- *Grilled Atlantic Salmon *squash mash, mushroom ragu* 42

We will be open for dinner service on Christmas Eve, Christmas Day, New Years Eve and New Years Day with limited availability.

Maximum of 5 Credit Cards Per Table Please.

*Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Menu is subject to change.

From The Farmers Market....

- Sautéed Onions 7
- Panko & Parmesan Crusted Onion Rings 18
- Steamed Asparagus *hollandaise (of course)* 18
- Squash Brulée *pumpkin seeds, pecans, maple bourbon* 17
- B & B Mushrooms *brandy, butter, thyme* 19
- Brussels Sprouts *sherry, bacon* 14

Starches....

- Potato "Tots" *bacon, parmesan, tiger sauce* 16
- Whipped Potatoes *9/14*
- Truffled Parmesan Fries 15
- Maine Lobster Mac & Cheese *23 without lobster* 16

Mooo.... Family-Style Side Flight

*whipped yukon gold potato, squash brulée,
truffled parmesan fries, roasted brussels sprouts* 28/39

Dessert....

- Valrhona Chocolate Cake *chocolate ganache, chocolate cremeaux, vanilla bean ice cream* 16
- Apple Crostada *roasted apples, cinnamon streusel, salted caramel, vanilla bean ice cream* 15
- Classic Crème Brulée *madagascar vanilla bean, ginger molasses cookies* 14
- Mooo Milk & Cookies *chocolate chip cookies & Mooo.... milk* 15
- Pumpkin & White Chocolate Cheesecake *brown butter crumble, pepitas brittle, gluten free* 13
- Housemade Ice Cream or Sorbet *three scoops, served with a lemon tuile* 11